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XIC - A23L-001/20 ; A23L-001/28 ; A23L-001/30 ; A61K-035/78 ; C09K-015/34

AB - J05176711 Foodstuff comprises NT-100F, antioxidant from fermented soybean prod.

- USE/ADVANTAGE - The foodstuff can prevent arteriosclerosis.

- In an example, soybean is fermented with *Bacillus natto* at 45 deg. C for 24 hours, the resultant is extracted with methanol, ethanol, acetone, hexane, ethyl acetate or butanol, followed by concn., and the resultant is dispersed in hydrochloric acid soln. and mixed with butanol, followed by removing butanol. The resultant is suspended in sodium hydroxide soln., then mixed with ether or hexane, and the resulting aq. phase is recovered, adjusted to pH 3.5 and extracted with ether or hexane. The extracted phase is conc. and subjected to column chromatography, and the fraction is dried under freezing, whereby the NT-100 F is obtd(Dwg. 0/0)

IW - FOOD PREVENT ARTERIOSCLEROSIS COMPRISE ANTIOXIDANT FORM FERMENTATION SOY PRODUCT

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NC - 001

OPD - 1991-12-27

ORD - 1993-07-20

PAW - (KYOD ) KYODO NYUGYO KK

TI - Foodstuff for preventing arteriosclerosis - comprises NT-100F antioxidant form fermented soybean prod.